



Recipe name:

Mexican-inspired chicken salad with yellow piquanté peppers

Recipe description:

A colourful summer salad inspired by Mexican flavours and PEPPADEW® Yellow Piquanté Peppers, perfect as a family-friendly main meal.

Created by

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Prep Time

10 minutes

Cook Time

0 minutes

Serves:

4

Made with:

PEPPADEW® Yellow Piquanté Peppers

Course:

Lunch / Dinner / Side

Occasion:

Family Recipes

Ingredients:

- 400g leftover roast chicken
- 1 jar PEPPADEW® Yellow Piquanté Peppers, drained

- 1 avocado, cut into slices
- 400g tin black beans
- 250g cherry tomatoes, halved
- 1 red onion, cut into rings
- 25g coriander leaves

For the dressing/sauce::

- 1 lime
- 150ml sour cream
- 1 garlic clove, crushed
- Pinch of salt

Method:

1. Make the dressing by mixing together the sour cream, lime juice, garlic and salt. Taste and add extra lime juice and salt if necessary.
2. Arrange all the salad ingredients on a large serving plate or on individual plates and drizzle over the dressing. Place the peppers prominently on the plate to give your creation a bright pop of colour!

Serving Suggestions:

Serve with tortilla chips or tacos and extra lime wedges.